

Proidl Senftenberg Gruner Veltliner Ried Pellingen Reserve Kremstal DAC

Weingut Proidl

Austria - Kremstal

Vines 45 years of age yield this pithy and exemplary Veltliner with its beautiful peppery spice. Distinctive, fine and clear Veltliner fruit expresses the character of this wine, all the way from the inviting nose to the long, robust finish. Élevage in a large wooden cask, with a view toward long aging potential.

Specifications

Wine Type	White
Varietals	100% Gruner Veltliner
Age of Vines	45 years old
Agricultural Practices	Sustainable
Soil type	Paragneis, Slate
Vinification	50% of the wine was aged in large oak foudres (with ML fermentation) for 10 months. The other 50% was aged on the lees in stainless steel tank (no ML fermentation).
Production	375 (9-liter cases)
Pairings	Seafood, fish, poultry, vegetables, salads, charcuterie, mild cheeses. Always a pairing for Austrian foods like pork schnitzel and traditional dumplings.



Codes, Weights and Measures

UPC	7 84585 03314 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03314 7
Case Weight	33
Cases/Pallet	60
Layers/Pallet	9
SRP	\$ 59.99 USD 750mL Bottle